

CLAIMS

1. A laminated wrapper for a product comprising:
a parchment substrate; and
a sheet of polyester laminated to the parchment substrate,
wherein the laminated wrapper has properties which allow the product wrapped in the laminated wrapper to be maintained in a usable condition for an extended time.
2. The laminated wrapper of claim 1 wherein the parchment substrate is selected from genuine vegetable parchment paper and parchment paper substitutes.
3. The laminated wrapper of claim 1 wherein the parchment substrate has a weight of about 18 pounds to about 50 pounds per 3000 ft².
4. The laminated wrapper of claim 1 wherein the parchment substrate has a weight of about 20 pounds to about 27 pounds per 3000 ft².
5. The laminated wrapper of claim 1 wherein the sheet of polyester has a thickness in a range of about 36 gauge to about 96 gauge.
6. The laminated wrapper of claim 1 wherein the sheet of polyester has a thickness in a range of about 40 gauge to about 65 gauge.

7. The laminated wrapper of claim 1 wherein the product is a food product and wherein the laminated wrapper has properties which allow the food product wrapped in the laminated wrapper to be maintained in an appetizing and edible form after an extended time in an oven.
8. The laminated wrapper of claim 7 wherein the laminated wrapper has properties which allow the food product wrapped in the laminated wrapper to be maintained in an appetizing and edible form for up to 8 hours in the oven.
9. The laminated wrapper of claim 7 wherein the laminated wrapper has properties which allow the food product wrapped in the laminated wrapper to be maintained in an appetizing and edible form after heating for about 10 to about 20 minutes at 350°F and up to 6 hours at 165°F.
10. The laminated wrapper of claim 1 wherein the product is a food product and wherein the laminated wrapper has properties which allow the food product wrapped in the laminated wrapper to be maintained in an appetizing and edible form after an extended time in a refrigerator.
11. The laminated wrapper of claim 10 wherein the laminated wrapper has properties which allow the food product wrapped in the laminated wrapper to be maintained in an appetizing and edible form for at least 10 days in the refrigerator.

12. The laminated wrapper of claim 1 wherein the product is a food product and wherein the laminated wrapper has properties which allow the food product wrapped in the laminated wrapper to be maintained in an appetizing and edible form after an extended time in a freezer.

13. The laminated wrapper of claim 12 wherein the laminated wrapper has properties which allow the food product wrapped in the laminated wrapper to be maintained in an appetizing and edible form for at least 120 days in the freezer.

14. The laminated wrapper of claim 1 wherein the sheet of polyester is laminated to the parchment substrate using an adhesive selected from heat seal adhesives, dry bond adhesives, and wet bond adhesives.

15. A method of wrapping a product comprising:

providing a laminated wrapper comprising:

a parchment substrate; and

a sheet of polyester laminated to the parchment substrate;

placing the product on the sheet of polyester; and

wrapping the product in the laminated wrapper;

wherein the laminated wrapper has properties which allow the product wrapped in the laminated wrapper to be maintained in a usable condition for an extended time.

16. The method of claim 15 wherein the parchment substrate is selected from genuine vegetable parchment paper and parchment paper substitutes.
17. The method of claim 15 wherein the parchment substrate has a weight of about 18 pounds to about 50 pounds per 3000 ft².
18. The method of claim 15 wherein the parchment substrate has a weight of about 20 pounds to about 27 pounds per 3000 ft².
19. The method of claim 15 wherein the sheet of polyester has a thickness in a range of about 36 gauge to about 96 gauge.
20. The method of claim 15 wherein the sheet of polyester has a thickness in a range of about 40 gauge to about 65 gauge.
21. The method of claim 15 wherein the product is a food product and further comprising placing the food product wrapped in the laminated wrapper in an oven, wherein the laminated wrapper has properties which allow the food product wrapped in the laminated wrapper to be maintained in an appetizing and edible form after an extended time in the oven.
22. The method of claim 21 wherein the food product wrapped in the laminated wrapper is placed in the oven for up to 8 hours.

23. The method of claim 21 wherein the food product wrapped in the laminated wrapper is placed in the oven for about 10 to about 20 minutes at 350°F and up to 6 hours at 165°F.

24. The method of claim 21 wherein the food product is heated in a microwave before being placed in the oven.

25. The method of claim 15 wherein the product is a food product and further comprising placing the food product wrapped in the laminated wrapper in a refrigerator, wherein the laminated wrapper has properties which allow the food product wrapped in the laminated wrapper to be maintained in an appetizing and edible form after an extended time in the refrigerator.

26. The method of claim 25 wherein the food product wrapped in the laminated wrapper is placed in the refrigerator for at least 10 days.

27. The method of claim 15 wherein the product is a food product and further comprising placing the food product wrapped in the laminated wrapper in a freezer, wherein the laminated wrapper has properties which allow the food product wrapped in the laminated wrapper to be maintained in an appetizing and edible form after an extended time in the freezer.

28. The method of claim 27 wherein the food product wrapped in the laminated wrapper is placed in the freezer for at least 120 days.
29. The method of claim 15 wherein the sheet of polyester is laminated to the parchment substrate using an adhesive selected from heat seal adhesives, dry bond adhesives, and wet bond adhesives.
30. The laminated wrapper of claim 7 wherein the food product wrapped in the laminated wrapper has a weight loss of less than 10 g after heating in an oven for 4 hours at 160°F.
31. The laminated wrapper of claim 7 wherein the food product wrapped in the laminated wrapper has a weight loss of less than 5 g after heating in an oven for 4 hours at 160°F.
32. The laminated wrapper of claim 7 wherein the food product wrapped in the laminated wrapper has a weight loss of less than 4 g after heating in an oven for 4 hours at 160°F.
33. The method of claim 21 wherein the food product wrapped in the laminated wrapper has a weight loss of less than 10 g after heating in an oven for 4 hours at 160°F.

34. The method of claim 21 wherein the food product wrapped in the laminated wrapper has a weight loss of less than 5 g after heating in an oven for 4 hours.

35. The method of claim 21 wherein the food product wrapped in the laminated wrapper has a weight loss of less than 4 g after heating in an oven for 4 hours.